

OUR

FOOD

With Penarth Pier Pavilion

Epic Caterers

2023 - 2024



Menus to Inspire

*Award Winning
Catering*

Tasting Sessions

PERFECTION COMES AS STANDARD

INTRODUCING *Ourselves*



We are on a mission to create beautiful wedding food using locally sourced ingredients & fresh quality produce. We are extremely passionate about producing impeccable food with no restrictions, no shortcuts & no compromise.

Epic Caterers was founded back in 2015 known widely across the catering scene as **Cleverchefs**, with a vision to bring a new lease of life to the wedding industry. Our passion is to provide luxury restaurant qualities to each dish for any number of guests in any location.

Scroll forward to 2022, where we wanted to give our couples & anyone experiencing our food, a name to remember. To continue a fresh new concept to the brand. Voila, **Epic Caterers** was born.

Planning a wedding can be hard work at times. We at Epic Caterers want to ensure that the service we provide from the moment you enquire, all the way through to the end of your wedding day is nothing but exciting, fun & delicious.

Our strapline: **Perfection Comes as Standard**, is the exact reason we are where we are. Let us do everything we can to make that statement a reality.

We at Epic Caterers have won a vast amount of industry known awards to prove to you, our exceptional food & attention to detail.



Nicholas Collins
CEO
CLEVERCHEFS &
EPIC CATERING

EPIC
CATERERS

DON'T JUST TAKE OUR WORD FOR IT..

"HOW CAN YOU PACK SO MUCH FLAVOUR INTO SUCH A SMALL THING?"

We just wanted to thank you & the team so much for everything you did on our wedding day. The food tasted absolutely incredible - our highlight was the canapés - **how do you pack so much flavour into such a small thing?!**

We had a lot of people compliment the food & how well organised the day ran. All of your staff were so professional throughout the day & we want to thank you for helping make the evening run as smoothly as possible.

It was a pleasure to have you guys cater for us on our special day!
Thank you again. *Fern & George*

"EPIC SHOULD BE TOP OF YOUR LIST FOR CATERING"

Our Wedding was perfect, & the food was such a big part of that for us. We had so many compliments on the outstanding menu & the whole team were exceptional. Wherever your event, **Epic should be top of your list for catering.** They went above & beyond - were attentive, helpful, professional (yet fun) & dedicated. We can't thank the team enough for all they did, & for ensuring the whole day ran smoother (& more calmly) than we thought possible.

Rachel & Barbara

"BOOK THEM NOW"

From the moment we initially contacted Epic 2 years ago, up until our wedding day they were just incredible. Our wedding guests are still talking about the food & we can't blame them. **If you're considering using them for your wedding - BOOK THEM NOW.** They couldn't do more to help, the food was just divine and ended up being more reasonably priced than the venues in house catering team, which you might expect to be cheaper than an outside caterer. Thank you for being EPIC. Such an appropriate business name change.

Millie & Mike

"THEY WILL NOT DISAPPOINT"

EPIC Caterers recently catered our Wedding day & we were blown away by how perfect it was. We cannot thank all the team at EPIC Caterers enough for all that you have done for us. Everyone we have had dealings with have been brilliant & really gone above & beyond to make sure everything was brilliant. All our guests have commented on the food & it was beautiful! The quality & value for money was exceptional & the service throughout & how accommodating you have all been has been outstanding! We cannot recommend EPIC Caterers you all enough & will definitely be using them again!

They will not disappoint! We are so pleased with everything the team have done & wish you all every success! We would recommend anyone that needs catering to make sure EPIC Caterers are part of it!

Jordan & Craig



PERFECTION COMES AS STANDARD

OUR PRICING

We may give you a lot of food for thought in our brochure, but it doesn't end there. We are an extremely flexible caterer, meaning we really can do anything you like.

Tailoring a menu to suit your needs or tastes will be our pleasure. If you have a specific theme, thought or idea, we would love to hear it & turn your food dreams into reality.

The Pavilion Exclusive Menu

3 COURSES:

£50.00

4 CANAPES & 3 COURSES:

£60.00

Epic Bespoke Menus

EPIC 3 COURSES:

£60.00

EPIC 4 CANAPES & 3 COURSES:

£70.00

These prices include:

Modern crockery, polished cutlery, 600 thread count luxury linen napkins & table cloths, a full team of wedding specialist staff and the opportunity to attend a tasting session at one of our sites.

ALL PRICES ARE INCLUDING VAT

YOUR
Reception



CANAPÉS

Little bites, huge on flavour

**£3.50 PER CANAPE
OR
4 CANAPÉS £12.95**

Chefs Signature Range

Steak 'n' chips, chimichurri.
(£1.50 supplement)

Truffled lobster roll, caviar creme fraichè.
(£2.50 supplement)

Braised beef shin bon bon, mustard mayo.
(£1.00 supplement)

Meat

Sticky honey & grain mustard Gloucester Old Spot sausage.
Smoked chicken Cornetto.
Mini cheese & bacon burgers, tomato relish.
Ham & cheese toastie with truffle oil.
Persian pulled Cotswold lamb, pomegranate, feta & pistachio.
Korean chicken, sesame, baby gem & pink ginger.

Fish

Puffed cracker, cured salmon, cucumber, coriander.
Cornish crab, apple sticks, tarragon mayonnaise gougères.
Mini fish & chips, pea puree, salt & vinegar.
Smoked haddock & pea arancini, seaweed aioli.

Vegetarian

Cheese & wild mushroom toastie with truffle oil.
Cheese gougères, whipped goats cheese.
Asparagus & sun-dried tomato tart.
Butternut squash & blue cheese arancini.
Crispy potato, chive & potato purée.

Vegan

Marinated celeriac, avocado, nasturtium leaf.
Tarragon & orange rice crispy cake.
Beetroot muffin, seeds.
Tapioca crisp, carrot & pumpkin, caraway.

THE PAVILION EXCLUSIVE MENU

EXCLUSIVE

WE HAVE DESIGNED A MENU EXCLUSIVELY FOR OUR PAVILION COUPLES.
YOU WILL CHOOSE 1 STARTER, 1 MAIN & 1 DESSERT FOR ALL YOUR GUESTS. ANY GUEST WITH DIETARY REQUIREMENTS WILL BE CATERED TO SEPARATELY.

To Start

Roasted butternut squash soup, smoked paprika, warm bread.
Chicken liver parfait, handmade chutney, sourdough shards & dressed leaves.
Caramelised goats cheese & shallot tart tatin, balsamic glaze & rocket.

To Follow

Roasted breast of chicken, sour cream & chive mashed potato, seasonal roasted vegetables & garlic cream sauce.
Pressed brisket of beef, horseradish mashed potato, seasonal roasted vegetables & beef jus.
Crispy belly pork, fennel & apple salad, roasted baby new potatoes & sticky apple jus.
Cauliflower, cumin & lentil pie, cheddar mashed potato, crushed peas.

To Finish

Dark chocolate brownie & vanilla ice cream.
Eton mess, fresh berries, smashed meringue & Chantilly cream.
Sticky toffee pudding, toffee sauce & vanilla ice cream.

*Too delicious to
decide on one!*

**OFFER YOUR GUESTS A CHOICE
BETWEEN DISHES
FROM £1.50 PER COURSE**

STARTERS

3 COURSES

Meat

Organic chicken liver parfait, brioche, tomato & onion jam, crispy onions & charcoal salt.
Clever Ham, eggs & chips.
Crispy duck, cucumber, baby gem, sourdough shards & plum vinaigrette.
BBQ brisket of Herefordshire beef & pancetta potato cakes, béarnaise.
Cotswolds lamb scotch duck egg, pea & mint purée.
Malaysian chicken satay, Asian slaw, satay dip.

Fish

Beetroot cured salmon, salmon pâté, ribbon vegetables & thyme crackers.
Fish in a tin: Treacle cured salmon, seared tuna, beetroot, horseradish, cucumber & sea vegetables.
Torched mackerel, dill, crab & apple salad.
Smoked haddock kedgeree croquette, wilted spinach, burnt almond & harissa hollandaise.

Vegetarian

Caramelised shallot & goats cheese tarte Tatin, rocket & balsamic glaze.
Beetroot, goats curd, raspberry dressing & tarragon.
Parsnip & vanilla velouté, cider apple & celeriac crisps.
Fennel & pea bhajis, pomegranate, sweet turmeric dip.

Vegan

Carrot, caraway, pumpkin & sourdough.
Beetroot terrine, torched clementine, hazelnuts & wild flowers.
Confit potato, wild mushroom, charred corn & puffed maize.
Caramelised cauliflower, rhubarb, grapefruit, nuts, herbs.

Chefs Signature Range

Lobster on the beach, lemon sand, sea bubbles,
edible pebble, squid ink coral.
(£5.50 supplement)

Hand dived scallop, cauliflower cheese puree,
apple, parsley oil.
(£3.50 supplement)

SHARING RANGE

Chefs Deli Box:

Goats cheese & shallot tart, chunky sausage & caramelised onion roll, potted parfait, chorizo & spinach scotch egg, potato & pancetta salad, carrot & baby spinach Caesar salad, marinated olives, smoked paprika hummus, rustic sourdough.

Mediterranean Plank:

A selection of cured meats, sun-dried tomato & oregano arancini, olive & rosemary focaccia, marinated Manchego cheese, roasted pepper & potato tortilla, chicken empanadas.

MAIN COURSE

3 COURSES

Meat

Gloucester Old Spot pork loin, pigs cheek & black pudding croquette, celeriac & apple jam, Pomme purée, baby spinach, black garlic paint.

12hr slow roasted blade of Herefordshire beef, duo of potato, roasted squash purée, charred king oyster mushroom, pancetta, sticky marrowbone jus.

Butter roasted organic chicken breast, rosemary & parmesan polenta chip, garlic mash, smashed pea, Carmarthenshire ham shards, herb cream sauce.

Cotswold lamb rump, crispy Pommes Anna potato chip, heritage carrot purée, charred leeks, rich lamb jus. **(£1.50 supplement)**

Fish

Stone bass, lemon purée, fennel, shrimp & Cornish crab tortellini, seafood butter.

Charred Loch Fyne salmon, samphire, crushed new potato, lobster bisque.

Gin & tonic battered fresh cod loin, smashed pea, triple cooked chips, chunky tartar sauce.

Curried monkfish, spinach, date, almond, coriander. **(£2.50 supplement)**

Vegetarian

Wild mushroom & vegetable wellington, roasted new potatoes, rosemary & burnt onion cream sauce.

Cauliflower, cumin & lentil pie, cheddar mash potato, crushed peas.

Roasted vegetable, spicy halloumi kebab, flat bread, Persian salad, tzatziki.

Vegan

Charred purple sprouting broccoli, confit stem, pear, brazil nut, puffed rice, tarragon oil.

Textures of onions: Purée, petals, burnt shallot, consommé, black garlic, onion crisps, chive oil.

Charred cauliflower chump, Skin on fries, roasted tomato jam, wild mushroom sauce, rocket.

Chefs Signature Range

Herefordshire 8oz sirloin steak, duck fat chips, crispy field mushroom, roasted plum tom, peppercorn sauce, watercress. **(£5.50 supplement)**

Rib of Welsh black beef, braised cheek, horseradish pomme purée, charred shallots, pancetta, red wine sauce. **(£5.50 supplement)**

Creedy Carver duck breast, old fashioned marinade, burnt satsuma, prune, BBQ celeriac. **(£3.50 supplement)**

SHARING RANGE

BBQ Plank:

Garlic & rosemary marinated flat iron steak, Cajun chicken, sticky mustard glazed British pork chop, celeriac, mooli & carrot salad, charred corn, green salad, charred potato with chicken salt, dips & dressings.

(£3.50 Supplement)

Persian Plank:

16hr slow roast rubbed lamb, rose petal & pistachio crust, oversized Turkish cous cous, watermelon pomegranate & feta salad, falafel, halloumi sticks, Khobez bread & cucumber yoghurt.

DESSERT

3 COURSES

Chocolate

Dark chocolate torte, honeycomb, toffee popcorn, smoked Halen Môn salt, peanut butter ice cream.
The Black Forest, chocolate, cherry, kirsch.
Goopy chocolate brownie, fresh fruit & vanilla bean ice cream.
White chocolate, malt & miso cheesecake, maple syrup & walnut fudge, raspberry sorbet.

Fruit

Lemon posset, blueberry, marshmallow & lemon curd.
Eton mess tart, fresh berries, meringue textures, vanilla cream, strawberry tart & raspberry powder.
Rhubarb baba, ginger, rum & raisin ice cream.
Vodka & orange cheesecake, citrus shortbread base, orange sorbet.

Hot Puddings

Seriously sticky toffee pudding, butterscotch sauce, vanilla bean ice cream.
Pineapple tarte Tatin, chilli oil, coconut ice cream, shaved & torched coconut.
Katsu crumble of apple & pears, rosemary custard, vanilla ice cream.

Vegan

Charred pineapple, pink peppercorn syrup, pumpkin seeds, coconut ice cream.
Quinoa & date rice pudding, raspberry compote.
Vegan chocolate brownie, raspberry sorbet.

Chefs Signature Range

DESSERT BAR

**"WOW" YOUR GUESTS WITH OUR DESSERT
EPIC FOOD STATION.**

(£4.50 supplement)

Salted caramel doughnuts, cake pops, nougat,
biscotti, waffles, pretzels, choux buns, tarts,
brownies, macaroons.

SHARING RANGE

Parlora Plank

Goopy meringue, dressed with fresh Chantilly cream, wild seasonal berries, herbs and edible flowers dusted with strawberry sherbet. *(£2.50 Supplement)*

Cheesecake Plank

CHOOSE UP TO 3 DIFFERENT CHEESECAKES TO BE SERVED WHOLE AT THE TABLE.

Ferrero Rocher, millionaire shortbread, chocolate & Baileys, peanut butter & salted caramel, white chocolate, malt & miso, vodka & orange, New York style, Black Forest, mandarin & black sesame, vanilla & blueberry compote, carrot cake style, cookies & cream. *(£2.50 Supplement)*

Cheese Board Plank

Selection of local cheeses, celery, frozen grapes, chutney, truffle honey, baked crackers.

TRADITION MAY NOT BE YOUR THING.

WHAT ABOUT SOMETHING A LITTLE

Different?

We have a selection of diverse menus that breaks the usual traditions & steps into a whole new wedding experience.

Start a new trend.

Make your Wedding Breakfast all about the things you love about food.



EPIC ON THE HIGH STREET

Fancy bringing some home comforts to your wedding? We've put our Epic stamp on some popular High Street brands to serve at your wedding. Our High Street range is an Epic way to offer your guests something different to the traditional 3 course menus.

That Chicken Place

TO START

Smoked paprika hummus & charred pitta | Spicy mixed nuts | Charred halloumi with sweet chilli jam dip.

MAIN COURSE

Whole roasted chicken spatchcock.

Choose your heat: *Hot* | *Medium* | *Mild* | *Lemon & garlic* | *Coconut & mandarin* | *Plain-ish*.

Choose 3 sides: *Mash* | *Spicy rice* | *Slaw* | *Macho peas* | *Corn* | *Fries* | *Peri salted fries* | *Garlic bread* | *Tenderstem broccoli & garlic*.

DESSERTS

Naughty nata tart | Salted caramel brownie | Raspberry cheesecake.

£69.00

Epicmamas

TO START

Pulled duck bao buns | Chicken gyozas | Bang bang cauliflower.

MAIN COURSE

Chicken katsu curry, sticky rice, pickled ginger, side salad, sweet curry sauce.
Pumpkin korokke bites.

DESSERTS

Chocolate layer cake | White chocolate & matcha cheesecake | Banana katsu with coconut icecream.

£69.00

That Steak Place

TO START

Baked cheddar mushrooms | Sticky chipotle chicken | Salt & pepper calamari.

MAIN COURSE

Trio of steaks, 35 day aged fillet, rib & sirloin

Onion loaf, bacon & blue cheese wedge salad, triple cooked chips, mushroom & tomato garnish.
Peppercorn sauce.
Truffled mac 'n' cheese.

DESSERTS

Cookies & ice cream | Creme brûlée | Belgian chocolate brownie.

£96.00

ADD CANAPÉS TO YOUR HIGH STREET MENU FROM £3.50 PER PERSON



SMALL DISH Range

If you're not looking for the sit down, 3 course meal style for your wedding day, then our small dish range is the food for you. Using our recommended amounts, your dishes will be brought to you rolling style, as and when they're ready, paired together on the tables to create a fantastic alternative way to feast.

Grazing

(Recommend Choosing 2 or 3)

- Warm Sourdough served with Welsh salted butter.
- Nocellara olives.
- Smoked hummus wood fired pittas.
- Pig sticks with sticky toffee apple dip.
- Rosemary & parmesan focaccia.
- Spiced nuts with chilli oil.
- Hand smashed Guacamole with beetroot tortillas.

Meat

(Recommend Choosing 3 or 4)

- Pulled beef croquettes, horseradish & truffle aioli.
- Spit roasted chicken, chorizo, roast tomato, orzo.
- Sticky pulled pork Bao buns, Asian slaw, coriander pesto.
- Moroccan lamb skewers, Rose petal yoghurt.
- Korean fried chicken, sweet chilli sauce.
- Homemade mini beef & Tiny rebel ale pie.
- Rare roasted duck breast, caramelised hazelnuts, cherry.
- Crispy belly pork, cola & bourbon glaze.

Fish

(Recommend Choosing 2 or 3)

- Crispy squid rings, lemon & seaweed mayonnaise.
- BBQ maple glazed salmon lollipops, Smoky dip.
- Mini Craft ale battered Cod loin, pea puree & tartar.
- Garlic & parsley buttered king prawns.
- Torched mackerel, apple & potato salad.
- Crab & spring onion potato cakes, sweet curry sauce.

Vegetarian & Vegan

(Recommend Choosing 2 or 3)

- Truffled cheese arancini with smoked paprika dip. (v)
- Bang bang cauliflower with piri piri pesto. (ve)
- Pulled jackfruit bao buns, asian slaw, coriander pesto. (ve)
- Halloumi sliders, sweet chilli dip, brioche bun. (v)
- Smoked lentil & squash pie. (v)

Sides

(Recommend Choosing 2 or 3)

- Triple cooked chips.
- Skin on fries.
- Dirty fries (pulled beef & smoky cheese).
- Roasted new potatoes, caramelised onions, heaps of parsley.
- Herb dressed vegetables, lemon oil.
- Buttery herb mashed potato.
- Quinoa, cucumber, roasted pepper & spinach salad.
- Smashed pea, feta & chilli salad.
- Potato gratin.

Desserts

(Recommend Choosing 2 or 3)

- Goopy chocolate brownie.
- Lemon meringue pie.
- Strawberry curd & white chocolate cheesecake, biscoffee base.
- Hazelnut & salted caramel choux buns.
- Mini creme brûlée, ginger shortbread.
- Orange & rosemary posset.
- Rum soaked pineapple cake with coconut cream.
- Warm doughnuts and chocolate sauce.

12 DISHES: £65.50

14 DISHES: £75.00

16 DISHES: £80.00

Chefs Signature Range

- Seared scallops, cockle popcorn, samphire. (£1 supplement)
- Whole poached lobster salad. (£5 Supplement)



THE
Graze

GRAZING STATIONS *Are Cool*

Priced per metre

1 METRE - (SERVES 50) £840

1.5 METRES - (SERVES 75) £1,080

2 METRES - (SERVES 100) £1,300

Our Grazing Stations are a versatile alternative to canapés during your reception, upgrading your dessert or as a change from the usual evening food menu. Take your pick!

Italian Style

Selection of cured meats, olives, cheeses, nuts, Grissinis, breads, chocolate & fruit.

The British Way

Pork pies, scotch eggs, pâtés, breads, cheeses, meats, chocolate & fruit.

Cheese Plank

A range of British cheeses, pork pies, grapes, celery, chutneys & crackers.

Dessert Table

Salted caramel doughnuts, cake pops, nougat, biscotti, waffles, pretzels, choux buns, tarts, brownies & macaroons.



FOOD FOR LITTLE PEOPLE

**CHOOSE ONE DISH FROM EACH
COURSE FOR ALL CHILDREN**

2 COURSES: £27.00

3 COURSES: £31.00

Starters

Cheesy twists, Hummus dip with a little person salad.
Garlic bread dough-balls, garlic dip.
Ham, cheese, crackers & grapes.

Main Course

Gourmet sausage, mash & peas with gravy.
Chicken goujons with fries & peas.
Fish fingers, lemon mayo dip, peas & fries.
Tomato & basil pasta with cheese (v)

Dessert

Warm brownie & ice cream.
Sweet shop ice cream sundae.
Caramelised banana with custard.



EVENING FOOD

Lebanese Skewers

Gently spiced chicken or lamb, pidina bread, oversized cous cous, Turkish salad, rose petal yoghurt.

£13.25 per head

Korean Chicken

Spicy Korean chicken, sesame topped glazed chicken, wild rice, flatbreads.

£15.50 per head

Chip 'n' Dip Bar

Sweet potato fries, chunky chips, skinny fries.

Cinema style cheese sauce, bacon bits, aioli, homemade ketchup, truffle and parsley salt.

£11.95 per head

Sizzling Sausage

Locally made sausages, rustic rolls, chutney, cheese and mustard sauce, crispy onions.

£15.50 per head

Pizza Station

3 slices of delicious pizza, topped with artisan ingredients.

£12.50 per head

Curry Bar

Selection of bespoke authentic curry dishes, rice, garlic naan breads and dips.

£15.50 per head

Chef's Favourite

CHEESUS CHRIST!

Gnocchi pasta cooked live in a large wheel of parmesan cheese with a choice of toppings.

Minimum of 80 people

£16.95 PER HEAD

Dirty Dogs

Foot long gourmet hot dogs, mustard cheese sauce, crispy onions & wild rocket.

£12.50 per head

Hog Roast

Locally sourced pig roasted for 10 hours, served with rustic rolls, chunky apple sauce & chefs special stuffing.

Minimum 80 people.

£17.95 per head

BBQ Brisket Rolls

12hr cooked brisket of beef with a BBQ cola & Jack Daniels glaze, gherkins, apple slaw & rocket served with focaccia rolls.

£17.95 per head

Crepe Station

Live crepes sweet or savoury – Nutella & peanut, ham & cheese, Chicken & bacon, strawberries & cream.

£20.00 per head

Lobster Rolls

Shredded lobster tail in a brioche roll served with Vodka Marie Rose sauce & a herby salad topping.

£19.95 per head

Taco Station

A choice of soft or hard taco shells with beef / vegan chilli, all the Mexican sides & fully loaded nachos.

£13.95 per head

THE
Evening



**THE
BURGER
BAR
£23.95**

CHOOSE 2 BURGERS:

THE WEDDING STACK - 100% handmade British beef burger, American cheese, crispy bacon, pickle, chefs relish, brioche bun.

I DIDN'T CHICKEN OUT - Buttermilk chicken breast, smoked cheddar cheese, crispy gem, smoky BBQ mayo, pickles, brioche.

OH MY COD - Crispy cod fillet in a Japanese panko breadcrumb, Pink ginger slaw, sweet curryanise, brioche.

SPICY BB - Vegan spicy bean burger, vegan cheese, crispy gem lettuce, burger relish, pickles, ciabatta.

CHOOSE 2 SIDES:

Skin on fries | Chunky chips | Sweet potato fries | Corn on the cob | Coleslaw | House salad | Crispy beer battered onion rings | Mac 'n' cheese box | Hash browns

**INCLUDES
KRAFT BOXES, NAPKINS &
SERVICE STAFF**

EXTRA SIDES: £2.95 PER PERSON

YOU WANT *More!*

Ice Cream Trike

Our EPIC ice cream trike comes with a selection of premium ice creams with a range of toppings & sauces served for 1.5 hours at your drinks reception or evening party.

£3.95 PER HEAD

£350 SET UP FEE

Epic Candy Floss Machine

Sweet tooth sorted with our candy floss machine, hired for 1.5 hours of your wedding day.

£3.95 PER HEAD

£350 SET UP FEE

Epic Popcorn Station

Have a little fun with our sweet & savoury popcorn station for 1.5 hours.

£3.95 PER HEAD

£350 SET UP FEE

Tableware Hire

We have a range of different tableware enhancements such as:

Coloured napkins

Coloured table linen

Charger plates

Upgraded cutlery

Glassware

CONTACT US FOR OUR STOCKLIST

Suppliers Meals

1 COURSE: £29

2 COURSES: £35

3 COURSES: £39



SO WHAT ARE YOU WAITING FOR?

Get in touch with us to discuss all things FOOD!

CHAT TO US

E: HELLO@EPICCATERERS.COM

T: 0345 521 0123

FIND US ON



@EPICCATERERSUK



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